



VOSNE ROMANÉE

VIN BIOLOGIQUE

JEAN-PIERRE GUYON

Grape : Pinot Noir

Surface area : 40 ares

Soil : Clay-limestone

Age of the vines : 60 years

Pruning : Guyot

This cuvée comes from two plots of land : « *Les Chalandins* » and « *Hautes Maizières* ».

« *Les Chalandins* » might be derived from the old French word « chalonge » or challenge, in the sense of judicial claims or legal proceedings. This spot was thus the object of a judicial hearing.

The plots in « *Hautes Maizières* » would have belonged to the Abbey of Maizières.

Source : Climats et lieux-dits des grands vignobles de Bourgogne M.H Landrieu-Lussigny et S.Pitiot



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The eloquence of Vosne-Romanée is expressed here. You will see a remarkable ruby-red glitter with redcurrant shadings. The nose brings out a real generosity, a dainty and juicy fruit dressed in wood aromatics of cedar and vanilla. Delicacy and roundness are mixed in the mouth. The body is silky. The wine stretches out graciously across the palate to a lengthy finish.

Delicious with a chopped *tartare de boeuf* with French fries, white meats or fine cheeses such as Brillat-Savarin.

Serve between 14°C and 15°C.

Do not put this on the table before its 5th birthday. Ideally it should be drunk between 10 and 15 years old, depending on the vintage.